

Safety and Health for the Fish Processing Industry

Presented by the Massachusetts Division of Occupational Safety (DOS),
On-Site Consultation Program



Dates and Locations of Seminars:

April 12, 2002 at the Hampton Inn, Fairhaven

April 20, 2002 at the Kings Grant Inn, Danvers

April 29, 2002 at the Harborside Hyatt, Boston

Registration 8:00 - 8:30 am

Seminars 8:30 - 12:00 noon

In response to the Occupational Safety and Health Administration (OSHA) Local Emphasis Program (LEP) on Fish Processing, the Massachusetts Consultation Program is offering *free* half-day seminars designed to help fish processing employers achieve compliance with safety and health regulations as well as assist them in developing an effective safety and health program. Topics presented at these training seminars include:

g *Ergonomics- recognizing hazards and effective solutions*

g *Electrical Safety*

g *Noise Control*

g *Required written programs*

g *Recordkeeping- reviewing the new standard*

g *Safety and Health Program Management*

Each attendee will receive a free safety and health manual specific for the fish processing industry

Registration Form

Name _____ Company _____

Address _____ Phone _____ Fax _____

Desired Seminar Location _____ 2nd Choice _____

Space is limited so please register early. Questions? Call (617)969-7177.

Return this registration form to:

Massachusetts Consultation
Program
1001 Watertown Street
West Newton, MA 02465

or fax your registration form to

(617)727-4581